



## 2023 SAUVIGNON BLANC

Dry Creek Valley

### HISTORY

Our delicious Dry Creek Valley Sauvignon Blanc reflects the vision of our second generation. Crafted from distinct vineyard sites, this elegant blend incorporates two Sauvignon Blanc clones: Sauvignon Musqué and Sauvignon Gris. The Sauvignon Musqué gives a vibrant and juicy weight to the palate. Just as some of the finest chateaux in Bordeaux use Sauvignon Gris, we also love the texture it provides our final blend.

### GROWING SEASON

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest – and as well as one of the longest harvests – we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

### WINEMAKER COMMENTS

In expressing Dry Creek Valley's unique *terroir*, this Sauvignon Blanc presents refreshing aromas of passionfruit, guava, pineapple, lemongrass and cucumber. On the palate, flavors of honeydew melon, peach and tangerine come through with floral tones and a slightly creamy yet lively finish. Stainless steel fermentation was supplemented with small amounts of acacia, French oak and chestnut barrels, adding extra character and nuance.



**BLEND**  
100% Sauvignon Blanc

**FERMENTATION**  
82% stainless steel fermented at an average of 54°F for 22 days; 18% barrel fermented at an average of 61°F for 14 days.

**BARREL AGING**  
4 months in chestnut, acacia, and neutral French oak

**ALCOHOL** | 13.5%

**BRIX** | 22.1

**PH** | 3.39

**TA** | 6.6 g/L

**HARVEST DATES**  
September 6–October 5, 2023

**VINE AGE** | 2-24 years

**SOILS**  
Gravelly loam, valley floor, ancient alluvials

**92 90**  
**POINTS POINTS**  
Wine Spectator JAMES SUCKLING.COM